

Naturally Responsible...

We celebrate farmers and artisans who grow and raise food consistent with our philosophy of caring for the land and protecting food in danger of becoming extinct. We source the freshest, highest quality, seasonally correct, sustainably grown and raised food available from regional farmers. We do not purchase meat or fish that are considered endangered species.

small plates

- lobster gyoza, boursin, chervil, butter 15
- mac & cheese lobster, white cheddar, truffle 14
- charcuterie rillettes, salumi, duck, house pickle, crust 8
- tuna watermelon, ponzu 13
- bacon hen egg, brioche, pea tendril 8
- bisque lobster, brandy, crème fraiche 9
- cheese datil pepper jelly, honeycomb, quince paste
three cheese 12
four cheese 15

leaves

- romaine brioche, parmesan, white anchovy 7
- arugula peach, asher blue, jerez vinaigrette 7
- greens mount tam, fennel, pignoli, orange vinaigrette 8
- heirloom tomato mozzarella, basil, balsamic 10

three course

- choice of each course 39

first romaine brioche crouton, parmesan tuile, white anchovy

greens mount tam, fennel, pignoli, orange vinaigrette

entrée petite filet smashed potato, broccolini, worchestershire

flounder blue corn polenta, squash, sweet onion

chicken datil pepper sausage, succotash, herb jus

sweet chocolate marquis

crème brulee

* consumption of undercooked or raw food products may be hazardous to your health.

Simply Sustainable...

Augustine Grille is proud to work with an array of local farmers, regional farmers and artisans. As culinary professionals we realize the importance of locally grown food for the health of our customers, the survival of family farms, the preservation of farmland and the security of our region's food supply through sustainable farming.

We directly support the farmers listed below and feature their food throughout our menu. Twinn Bridges Farms, Creekstone Farms, Sweet Grass Dairy, Gary's Seafood, C&C Fisheries Savannah Bee Company, Mishima Ranch, Cypress Grove Cheese, Tangle Wood Farms Anson Mills, Vermont Butter and Cheese Company, Cowgirl Creamery, Alvarez Farms Grove Lamb, Joes bees, Clean Fish, Rouge River Creamery, Fresh Start Hydroponic

	ribeye	house dry age, prime, natural, smashed potato, petit pan	37
	strip	house dry age, prime, natural, fingerling potato, eggplant	39
land	filet	fingerling hash, broccolini, tomato, peppercorn	36
	lamb	farro, eggplant, pesto	30
	berkshire pork	tomato confit, arugula, chimichurri	28
	chicken	datil pepper sausage, succotash, herb jus	25
	farm vegetable	farro, vegetable, parmesan	23

	snapper	charleston gold rice, baby bok choy, red thai curry	26
	flounder	blue corn polenta, squash, sweet onion	26
	local fish	mayport select	28
sea	ahi tuna	purple rice, snap peas, soy ginger	28
	mayport shrimp	emmer farro fettuccine, tomato, garlic	28

five course	chef's tasting tour	75
	tasting menu is determined by the chef with your preferences in mind. please notify your server of any dietary requests.	

wine pairing	tour of wine with chef's tour	45
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Chef de Cuisine Garrett M. Heiss

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